COWPOKE BEANS

1 pound dried pinto beans
2½ cups cold water
½ pound salt pork, cut up
1 red chili pepper
1 medium onion, chopped
1 clove garlic, minced
1 6-oz. can tomato paste
1½ tablespoons chili powder
1 teaspoon salt
1 teaspoon cumin seed
½ teaspoon marjoram

Wash and pick over beans; put in mixing bowl. Cover beans with cold water and soak overnight. Next morning, put beans and water into Dutch oven and bring to a boil; reduce heat. Cover and simmer 1 hour. Stir in remaining ingredients; cover and simmer 3 hours or until tender. Add more water if necessary. Serves 8.

SPIKE STEAK

2-inch thick sirloin steak (about 3 pounds)
1 tablespoon black peppercorns
2 cloves garlic, minced
4 cups coarse salt
¾ cup water

Trim excess fat from steak. Crack peppercorns coarsely and mince garlic. Press peppercorns and garlic into both sides of steak and let stand at room temperature for 1 hour. Make a thick paste of salt and water; cover top side of peppered steak with half the mixture. If cooking steak over coals, cover salt side with a wet cloth or paper towel and place salt side down on grill. (Cloth or paper holds the salt in place; will char as the steak cooks, but this does not affect the taste.) Cover top side with remaining salt mixture and another piece of wet cloth or paper towel. If broiling, put salt side up, 3 inches from heat. Put salt on other side of steak when it is turned. Cook 15 minutes on each side for rare, 25 minutes for medium rare. Remove salt before eating. Makes 4-6 servings.

BARBECUE BEEF RIBS

5 pounds beef short ribs
3 cups Black Jack Barbecue Sauce

Place ribs in a flat pan or dish. Pour sauce over ribs, turning so as to coat both sides; pierce meat with a large fork. Marinate 8 hours, turning once. Remove ribs from marinade and brush off excess sauce to avoid burning. Broil or cook over coals for 10 minutes; brush with marinade and cook 4 to 5 minutes more. Heat remaining sauce and serve with ribs. (Ribs may be cooked in a covered pan in a 350° F oven for 1½ hours, if desired.) Makes 4-6 servings.

BLACK JACK BARBECUE SAUCE

1 cup strong black coffee
1 cup Worcestershire sauce
1 cup catsup
½ cup cider vinegar
½ cup brown sugar
3 tablespoons chili powder
2 teaspoons salt
2 cups chopped onions
¼ cup minced hot chili peppers
6 cloves garlic, minced

Combine all ingredients in a saucepan and simmer 25 minutes. Strain or puree in a blender or food processor. Refrigerate between uses. Makes 5 cups.

Source: https://www.industrydocuments.ucsf.edu/docs/gznp0003
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